

EL DIA DE LOS ENAMORADOS MENU
FEBRUARY 14TH, 2012



BOTANA

TACOS ROJOS CON OSTIONES TEMPURA (*rojitas corazon*)

Tempura style NC oysters with fresh ginger pico on homemade red corn tortillas.

QUESO FUNDIDO CON CHILES ASADOS (*abrazo calentito*)

Tequila melted cheese topped with poblano y apple rajas. Served with warm homemade corn tortillas.

QUAIL ASADA CON SALSA DE PETALOS DE ROSA (*para la conquista*)

Roasted quail in rose petal sauce.

PLATO FUERTE

MAR Y TIERRA (*cazuelas calientes*)

Grilled steak chimichurri and chipotle shrimp served with sea salt potatoes and grilled onions.

PECHUGA BORRACHA CON SALSA DE CHABACANOS (*dulze y picosito*)

Baked chicken breast with chile colorado and apricot sauce.

TORTA TRES COLORES (*texturas y sabores*)

Delicately fried eggplant layered with traditional torta guarniciones (tomato, queso, beans, avocado, onions). Finished with a roasted tomato and apple sauce.

POSTRE

REGALITOS (*de muerte*)

Fried pockets of banana and Nutella finished with agavero caramel ice cream.

PUDIN DE NUECES (*suavecito*)

Pumpkin seed custard with sweet local honey almonds.

May this menu bring you awareness of all your senses, to enhance your appetite for love and lust.

